

# A BBQ PIZZA PARTY

Gather a group for home-grilled chef-style pizza, with toppings that melt in your mouth and crowd-pleasing summer sippers to match.





# SLICE INTO SUMMER

Get in on the Neapolitan pizza trend! Grill up perfectly charred thin-crust beauties using dough and sauce from local *pizzaiolo* Rocco Agostino of Pizzeria Libretto. We have five topping ideas with ideal drink matches.

- 
- 4 It's All About the Crust
  - 6 *Let's Get it Started*: Hosting tips, music and more
  - 8 *Welcome Cocktail*: The Aperol Spritz
  - 10 *The Essentials*: Rocco's dough and sauce
  - 12 Step to the Prep
  - 14 Hoppy Beer + Portobello Pizza
  - 16 Hoppy Beer + Updated Pepperoni Pizza
  - 18 Sauvignon Blanc + Pesto Pizza
  - 20 Light & Crisp White Wine + Seafood Pizza
  - 22 *Perfect for a Pizza Party*: Summer Cocktails
  - 24 Iced Cool Green Tea Collins + Updated Margherita Pizza
  - 26 Recipes



# IT'S ALL ABOUT THE CRUST

We sat down with the chef-partner of Toronto's Pizzeria Libretto restaurants — and the new Italian street food spot A3 Napoli — to talk crust, toppings and favourite summer sippers.

**LCBO:** *What sets Neapolitan pizza apart?*

**ROCCO AGOSTINO:** It's the style made in Naples, Italy. It's cooked in a wood-fired oven to about 850°F, which allows the pizza to cook in 90 seconds, giving it this blistered, charred look and a slight crispness. There is an Italian government body that certifies and monitors it, called the VPN (Associazione Vera Pizza Napoletana).

**LCBO:** *Let's talk barbecue tips.*

**RA:** If you have a pizza stone, use it on the barbecue! That's how you'll get the pizza looking the closest to the way it would if it came out of a wood-fired oven. And have your ingredients ready. You need to get them on there and put the pizza back on quickly so they can cook, and to marry them with the light crust.

**LCBO:** *What are your favourite toppings?*

**RA:** I really like smoked cheese, particularly if you're not going to add

meat, and thin-sliced zucchini as well. Put it on raw with salt, a little olive oil, cheese — and you can't go wrong with prosciutto.



**LCBO:** *What do you prefer to sip with your pizza?*

**RA:** As far as white wine is concerned, I like to pair it with a white pizza, no sauce. Or sparkling wine, especially in the summer. For pizza with sauce, any easy-going Valpolicella always works with all those notes. For beer, I like to keep it light.

---

Read more from Rocco at [lco.com/rocco](http://lco.com/rocco)

# LET'S GET IT STARTED

---

Set the scene  
with music, our  
serving tip and  
cooling drinks

## MUSIC

1. We've created a list of 15 songs perfect for sips and slices. Get this month's playlist at [lcb.com/summer15playlist](http://lcb.com/summer15playlist)

## FOOD

2. When serving pizza, set out slices of different types on each platter. That way, guests can sample every one.

## DRINK

3. Keeps lots of ice and cold pop, water and fruit juice on hand to beat the heat and provide alcohol-free options.



## Welcome Cocktail

This classic Italian cocktail is bubbly and refreshingly bitter. Keep guests cool while the grill's hot. Try our low-alcohol version, too.

**Aperol Spritz**

We have lots of tasty cocktail recipes for every occasion. Go to [lcbo.com/cocktailounge](http://lcbo.com/cocktailounge)

### APEROL SPRITZ

2 oz Aperol  
3 oz Prosecco  
Club soda  
Orange slice for garnish

1. To a short glass filled with ice, add Aperol and Prosecco.
2. Top with club soda.
3. Garnish with an orange slice.

### LOW-ALCOHOL APEROL SPRITZ

4 oz club soda  
5 dashes Angostura® bitters  
2 oz blood orange juice  
Orange slice for garnish

1. To an ice-filled highball glass, add all ingredients.
2. Stir gently.
3. Garnish with an orange slice.

### APEROL

This bitter-sweet liqueur has an intense aroma and flavour of tangerine zest, balanced by herbs and subtle spice. Try it in a classic Aperol Spritz or on the rocks.

176834 | 750 mL | \$25.95



## The Essentials

Great pizza is all about fresh-made dough and how it's cooked. Chef Rocco Agostino gave us his professional recipe. It makes a spectacular, authentic Neapolitan crust, and it can be made ahead and frozen.

In a pinch, you can use good-quality store-bought dough instead. Agostino's simple tomato sauce (page 26) will shine either way.

### ROCCO AGOSTINO'S PIZZA DOUGH

This recipe yields about 8 one-pound (450 g) balls. Each ball makes two 9-inch (23 cm) pizzas or up to 10 individual pizettes. We recommend making a large batch and freezing it in balls. Defrost the dough 3–4 hours before grilling, making sure it's room temperature before prepping. If you prefer, use store-bought dough.

2½ tsp (12 mL), or 1 pkg, dry active yeast  
2 tsp (10 mL) warm water, 100–110°F  
(37–43°C)  
2½ cups (625 mL) lukewarm water  
1 oz (28 g) salt  
7¾ cups (1.06 kg) 00 flour\*

1. Mix the yeast with 2 tsp (10 mL) warm water.
2. Add the 2½ cups (625 mL) lukewarm water and salt to the bowl of a stand mixer.
3. Add ¾ of the flour to the water and mix on low for 5 minutes.
4. With the mixer still going, add the yeast and the rest of the flour, mixing for another 5 minutes.
5. Stop the mixer and let stand for 10 minutes.
6. Restart mixer and mix for another 5 minutes.
7. Remove dough from mixer and portion out into balls of 1 lb (450 g) each. You may need a little extra flour to help with the dough if it's too wet. Place in a container, cover and let it rest for 2–3 hours, or until balls have doubled in size.
8. Freeze any dough balls you don't plan to use immediately. Dough will last in the freezer for 3 months

\* You can find 00 flour in many Italian supermarkets or specialty baking stores.

Get Rocco's No-Cook Pizza Sauce recipe on page 26.

# STEP TO THE PREP

Never cooked pizza on a barbecue before? That's okay — it's easy! As for tools, you probably have everything you need already, except a pizza peel. See our tips below.

## WHAT YOU NEED

Large surface for rolling dough  
Rolling pin  
Barbecue tongs  
Oven mitts

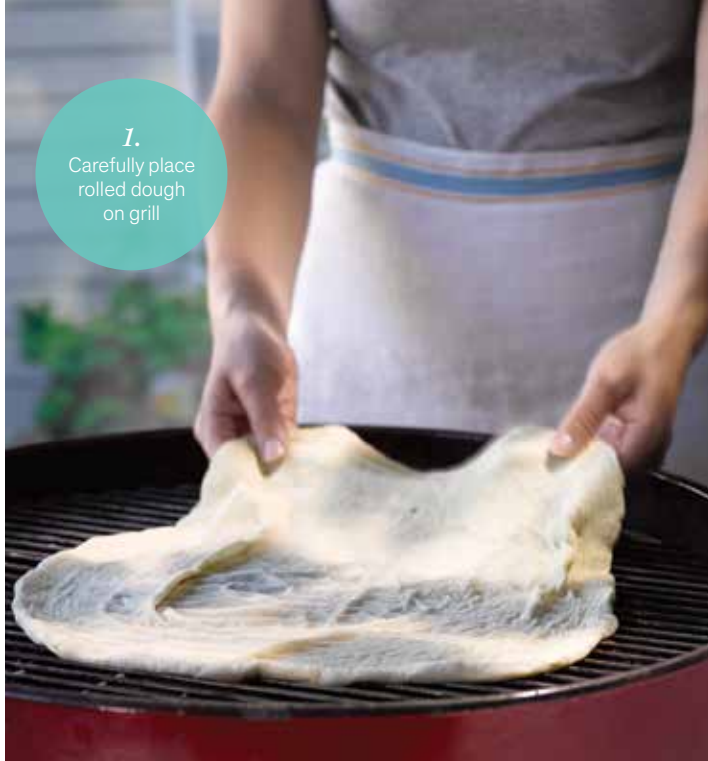
## SELECT A STONE

To speed up cooking time by about half and achieve a crisp crust, use a pizza stone. Simply place the stone on the grill and preheat the barbecue to high.

## PICK A PEEL

This is an essential tool for removing pizza from the grill. Look for one made of wood or stainless steel, with a long enough handle to protect your hands.

For complete instructions, see *How to Prepare the Dough*. Recipe on page 26.



1.  
Carefully place rolled dough on grill



2.  
Monitor closely until crust bubbles and begins to char



3.  
Remove crust from grill with peel flip it over, and add toppings



4.  
Using peel, slide pizza back onto grill and cook until cheese is bubbling

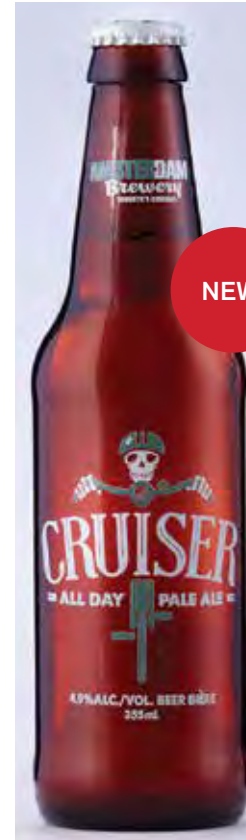
## Hoppy Beer + Portobello Pizza

With its refreshing, hop-forward character, session ale is made for mushrooms. Serve this portobello pizza with a cold one and a simple side of buratta cheese, peppers and olives.



Portobello Pizza + Buratta  
with Peppers & Olives  
Recipes on page 26

Session ales have the flavours enjoyed in popular styles (in this case, pale ale), but they're lighter. Perfect on warm afternoons.



### AMSTERDAM CRUISER ALL DAY PALE ALE

This golden beauty — naturally hazy, with a thick, fluffy foam — is great for summer sipping. A malty sweetness is balanced by hops and citrus. Delicious with mushroom pizza.

*Medium & Hoppy*

413427 | 6 × 355 mL | \$13.65



### SPEARHEAD SAM ROBERTS BAND SESSION ALE

Rock your summer with this beer from Spearhead and Canadian musician Sam Roberts. The flavours of caramel, citrus zest and herbal hops make it perfect for mushroom pizza.

*Medium & Hoppy*

398750 | 6 × 355 mL | \$13.95



## Hoppy Beer + Updated Pepperoni Pizza

We've taken an easy, beer-friendly favourite, switched up the toppings and paired it with a hop-forward session ale. Big in body but lighter in pep, this beer is perfect for afternoon sipping.



Updated Pepperoni Pizza  
Recipe on page 26

These session ales are slightly lighter versions of IPAs. They're pleasantly hoppy, making them thirst quenching and delicious.



### CENTRAL CITY RED RACER ISA

If lower alcohol and lighter hops are your summer preferences, this B.C. craft beer is for you. Its fruity aromas make it lovely with pepperoni pizza.  
*Medium & Hoppy*

415703 | 473 mL | \$2.50



### MUSKOKA DETOUR

Thirsty? This dry-hopped Ontario brew is just the thing. It has a pleasant bitterness, with flavours of citrus, spice and a touch of pine. Great with pepperoni pizza.  
*Medium & Hoppy*

404368 | 473 mL | \$3.00

## Sauvignon Blanc + Pesto Pizza

Pesto is a long-standing traditional pizza topping. We decided to renew it by using fresh pesto ingredients instead. It's excellent with the classic herbal notes of Sauvignon Blanc and an easy side of arugula salad.

Pesto Pizza + Arugula Salad  
Recipes on pages 26 and 27

18 SUMMER 2015



With its herbal notes, Sauvignon Blanc pairs perfectly with veggie dishes.



### BRANCOTT ESTATE LETTER SERIES B SAUVIGNON BLANC

Marlborough, New Zealand, is renowned for its Sauvignon Blanc. This excellent example has lovely gooseberry, lime and grapefruit flavours that pair well with Pesto Pizza.  
*Aromatic & Flavourful*  
(XD – 5 g/L)

278689 | 750 mL | Reg. \$19.95  
→ NOW \$16.95 | **SAVE \$3.00**

THE SIGNATURE COLLECTION

The Signature Collection is a hand-selected assortment of best-in-class wines from the world's famous regions.

SAVE  
**\$3.00**



### PENINSULA RIDGE SAUVIGNON BLANC VQA

This Niagara beauty has gooseberry, citrus and grass aromas with orange, lime and grapefruit flavours. Perfect with Pesto Pizza.  
*Light & Crisp* (XD – 3 g/L)

53678 | 750 mL | Reg. \$14.95  
→ Now \$12.95 | **SAVE \$2.00**

BBO PIZZA PARTY 19

## Light & Crisp White Wine + Seafood Pizza

White wine with pizza? Definitely! We've topped this pie with shrimp (or lobster, if you prefer), squash and spinach. It's perfect with crisp, seafood-friendly wine. Great with warm olives.

Shrimp Pizza + Warm Olives  
with Lemon Zest  
Recipes on page 27

Love seafood? Pinot Grigio and Riesling are ideal white wines for you.



### CAVIT COLLECTION PINOT GRIGIO DELLE VENEZIE IGT

With light lemon and apple flavours, this crisp white wine from Vento, Italy, makes a lovely summer sipper. It's also perfect with seafood pizza.  
*Light & Crisp (D – 6 g/L)*

99218 | 750 mL | Reg. \$12.95  
→ NOW \$11.45 | **SAVE \$1.50**



### SAWMILL CREEK RIESLING

This Riesling has fruity apricot aromas and a hint of sweetness. Excellent with seafood pizza.  
*Light & Crisp (M – 20 g/L)*

263079 | 1,500 mL | Reg. \$16.00  
→ NOW \$13.95 | **SAVE \$2.05**

## Perfect for a Pizza Party

A summer afternoon with friends calls for...a Summer Afternoon cocktail, bursting with mango and fresh strawberries. Or try a Glayva Sparkling Cranberry, topped with Champagne.



Summer Afternoon

Glayva Sparkling Cranberry

### GLAYVA SPARKLING CRANBERRY

1½ oz Glayva  
5½ oz fresh cranberry juice  
1½ oz Champagne  
Lime wedge

1. To a glass filled with ice, add Glayva and cranberry juice.
2. Top up with Champagne.
3. Garnish with a lime wedge.

### SUMMER AFTERNOON

2–3 fresh strawberries, chopped  
1 basil leaf, torn  
2 oz rum  
3–4 oz ginger beer  
Strawberry slices and mint

1. To a highball glass, add chopped strawberries and basil leaf. Muddle together well.
2. Fill the glass with ice and add rum. Stir well.
3. Top with ginger beer and stir again.
4. Garnish with strawberry slices and mint.



### GLAYVA

Mix up a Glayva Sparkling Cranberry. Guests will love the intriguing flavours imparted by this Scottish liqueur: honey, herbs, spice and a dash of smoke.

201251 | 750 mL | \$38.95



### BACARDI MANGO FUSION

Summerize your cocktails with this slightly sweet rum. It tastes like fresh mango and marmalade. Great in (and on) a Summer Afternoon. *Medium & Fruity*

402784 | 750 mL | Reg. \$26.45  
→ Now \$25.45 | **SAVE \$1.00**

# Iced Green Tea Collins + Updated Margherita Pizza

This trendy iced tea cocktail is perfect for our new take on the classic Margherita pizza. The drink's lemony notes are a great match for the rich cheese and zesty basil.



Updated Margherita Pizza  
Recipe on page 27

## ICED GREEN TEA COLLINS

1½ cups gin  
1 cup lemon juice  
1 cup Simple Syrup (*recipe below*)  
1 cup green tea  
2 cups sparkling elderflower water  
Lemon wheels for garnish

1. To a pitcher, add gin, lemon juice, Simple Syrup and green tea.
2. Stir to mix and store in refrigerator.
3. Just prior to serving, add sparkling elderflower water.
4. To serve, pour into highball glasses with ice. Garnish each with a lemon wheel.

*Makes about 8 drinks*

## SIMPLE SYRUP

1. Bring 1 cup of water to a boil.
2. Add 2 cups of sugar and stir constantly until dissolved. Remove from heat.
3. Cool the syrup and use immediately, or pour into a covered jar and refrigerate for up to 2 weeks.

## HENDRICK'S GIN

With hints of cool cucumber and rose petal, this bold gin is made for the summerlicious Iced Green Tea Collins.  
*Bold & Floral*

417261 | 375 mL | \$28.95



# RECIPES

## ROCCO AGOSTINO'S NO-COOK PIZZA SAUCE

1 28-oz (796 mL) can San Marzano tomatoes  
½ tsp (2 mL) salt

Open can, add salt and purée with a hand blender or in a food processor. Sauce keeps in the fridge for up to 1 week.

*Makes about 3½ cups (875 mL)*

## (FROM PAGE 15) HOW TO PREPARE THE DOUGH

1. Preheat BBQ to highest point (around 550°F/290°C), about 30 minutes. (If using a pizza stone, place on grill to preheat.)
2. Lightly flour a work surface and divide dough in half.
3. Using a lightly floured rolling pin, roll out dough to about 9 inches (23 cm) in diameter.
4. Using hands, flatten to ⅛-inch (3 mm) thickness.
5. Roll one more time and leave dough draped over the rolling pin, then take to the grill.
6. Repeat with remaining dough.
7. Carefully open the lid. Unroll dough onto grill (or stone), or place carefully with fingers.
8. Close the lid for 1 minute, then monitor for 2–3 minutes, or until dough starts to brown and char in spots. (Ignore any bubbles; the toppings will weigh them down.)
9. Remove from grill with tongs or pizza peel and place, grilled side up, on work surface.



## PORTOBELLO PIZZA

1 ball Rocco's prepared dough, at room temperature

1 large sweet white onion, sliced into ¼-inch (½ cm) slices  
3 large portobello mushrooms, sliced ¼ inch (½ cm) thick  
2 tbsp (30 mL) quality olive oil  
⅓ lb (150 g) soft goat cheese  
½ lb (250 g) smoky bacon or pancetta, diced  
¼ cup (60 mL) fresh assorted herbs, chopped

1. Prepare dough using recipes on page 11 and at left
2. Dredge sliced onions and mushrooms in oil and place on the grill.
3. Cook mushrooms for 2–4 minutes per side, or until they become soft. Cook onions for 4–6 minutes per side, or until they start to char and become soft. Remove from grill. Set aside to cool.
4. Cover grilled sides of dough evenly with crumbled goat cheese, then onions and portobellos.
5. Sprinkle both pizzas with diced bacon (or pancetta) and return to the grill.
6. Cover and grill for 3–4 minutes, or until edges start to char.
7. Let sit for 2 minutes and sprinkle with chopped herbs. Slice and serve with Buratta with Peppers and Olives.

*Makes 2 pizzas*

## BURATTA WITH PEPPERS & OLIVES

1 ball buratta, torn  
1 small container of your favourite olives  
1 jar of grilled peppers  
Olive oil  
Salt and pepper to taste

1. In a large bowl, combine buratta, olives and peppers.
2. Drizzle with olive oil and sprinkle with salt and pepper.
3. Toss gently to combine.

*Serves 4–6*



## UPDATED PEPPERONI PIZZA

1 ball Rocco's prepared dough, at room temperature  
½ cup (125 mL) Rocco's tomato sauce, at room temperature  
1 lb (450 g) buffalo mozzarella, hand torn  
⅓ lb (150 g) red wine salami, such as Chianti, thinly sliced  
¼ cup (60 mL) chopped pitted kalamata olives  
6–8 fresh basil leaves, torn

1. Prepare dough using recipes on page 11 and at left
2. Brush grilled sides of dough evenly with ¼ cup (60 mL) Rocco's tomato sauce, then sprinkle with torn mozzarella.
3. Divide sliced salami and olives evenly on top of mozzarella.
4. Place back on the grill for another 3–4 minutes, or until cheese is bubbling.
5. Remove from heat and let rest for 2 minutes. Sprinkle with torn basil. Cut and serve immediately.

*Makes 2 pizzas*



## PESTO PIZZA

1 ball Rocco's prepared dough, at room temperature  
¼ cup (60 mL) olive oil  
1 lb (450 g) fontina cheese, grated  
16 smoked sun-dried tomatoes, roughly sliced (or substitute regular sun-dried tomatoes)  
¼ cup (60 mL) pine nuts  
½ cup (125 mL) torn basil leaves

4 tbsp (60 mL) store-bought fried garlic (found in most Asian grocery stores)

1. Prepare dough using recipes on page 11 and at left
2. Brush grilled sides of dough evenly with olive oil.
3. Divide grated fontina between both pizzas.
4. Add sun-dried tomato slices and pine nuts.
5. Place back on the grill for another 3–4 minutes, or until cheese is bubbling.
6. Remove from the heat and let stand for 2 minutes.
7. Sprinkle with basil leaves and fried garlic. Slice and serve with Arugula Salad with Lemon and Parmigiano.

*Makes 2 pizzas*

## ARUGULA SALAD WITH LEMON & PARMIGIANO

2 5-oz (142 g) containers of baby arugula  
1 tbsp (15 mL) fresh lemon juice  
2 tbsp (30 mL) olive oil  
Salt and pepper to taste  
¼ cup (60 mL) shaved Parmigiano-Reggiano cheese

Toss arugula, lemon juice, olive oil, salt and pepper together and top with shaved cheese.

*Serves 4–6*



## SHRIMP PIZZA

1 ball Rocco's prepared dough, at room temperature  
½ cup (125 mL) Béchamel Sauce (recipe follows)  
10 oz (300g) uncooked chopped lobster or uncooked peeled shrimp  
1 cup (250 mL) cubed, cooked butternut squash  
3 cups (750 mL) fresh spinach,

blanched, squeezed dry and roughly chopped  
½ fresh lemon for finishing  
Cracked black pepper

1. Prepare dough using recipes on page 11 and at left
2. Cover grilled sides of dough evenly with Béchamel Sauce.
3. Divide seafood evenly between both pizzas and follow with cubed, cooked squash and chopped spinach.
4. Place back on the grill for another 3–4 minutes or until sauce is bubbling and seafood is pink.
5. Remove from heat and let rest for 2 minutes. Squeeze fresh lemon over both pizzas and add a generous amount of cracked, black pepper. Serve with Warm Olives with Lemon Zest.

*Makes 2 pizzas*

## BÉCHAMEL SAUCE

2 tbsp (30 mL) salted butter  
2 tbsp (30 mL) all-purpose flour  
1 cup (250 mL) milk, heated until just hot  
Salt and pepper

1. Melt butter in a saucepan over medium heat.
2. Whisk flour into butter and cook until thickened, being careful not to let the mixture brown.
3. Slowly whisk in hot milk and bring to a boil.
4. Reduce heat to medium and cook, stirring, until sauce is thickened, about 3 minutes.
5. Season with salt and pepper to taste. Let cool.

## WARM OLIVES WITH LEMON ZEST

2 cups (500 mL) oil-cured or brined olives, drained  
¼ cup (60 mL) olive oil  
Zest of one lemon

Combine all ingredients and warm in microwave for about a minute.

*Serves 4–6*



## UPDATED MARGHERITA PIZZA

1 ball Rocco's prepared dough, at room temperature  
½ cup (125 mL) Rocco's tomato sauce, at room temperature  
1 lb (450 g) smoked provolone cheese, grated  
14 whole fresh basil leaves

1. Prepare dough using recipes on page 11 and at left
2. Brush grilled sides of dough evenly with ¼ cup (60 mL) Rocco's tomato sauce, then sprinkle both evenly with smoked provolone.
3. Place on the grill for another 3–4 minutes, or until cheese is bubbling.
4. Remove from heat and sprinkle with basil leaves. Let rest for 2 minutes, cut and serve.

*Makes 2 pizzas*



GET SOCIAL **lcbo.com**

This advertising is paid for in whole or in part by participating suppliers. Featured products available at select LCBO stores. Prices subject to change without notice. Price offers in effect until August 16, 2015. Bonus AIR MILES Reward Miles in effect until August 15, 2015. ©™ trademarks of Air Miles International Trading B.V., used under licence by LoyaltyOne Co. and the LCBO.



PLEASE SHARE AND RECYCLE.

Everyone loves a barbecue — and pizza! Make it fun for all with delicious alcohol-free drinks for drivers, young people and others. We've created a delicious selection of 0% Cocktails.

*Visit [lcbo.com/mocktails](https://www.lcbo.com/mocktails)*



Please socialize responsibly